Video: How to make mac and cheese
Video Source: https://youtu.be/YxVZuxXXxk (3:19)

Step 1: Add variety of __________
Step 2: Boil __________
Step 3: Cook the pasta until it is __________
Step 4: Make the _______
Step 5: Melt the _______ and add a little _______
Step 6: Whisk then add __________
Step 7: Add seasonings and __________
Step 8: Drain the ________ and add to the sauce and stir
Step 9: Transfer to baking dish and add __________ and/or breadcrumbs on top and bake.

How to make vanilla ice cream in a Cuisinart ice cream maker
Video Source: https://youtu.be/aRszz1Xs-pl (2:21)

Basic ingredients:
1. 
2. 
3. 
4. 

Video: $4 Cheesecake Vs. $70 Cheesecake
Source: https://youtu.be/dJJKoVHEnq

At the first cheesecake bakery, the owner mentions why she couldn’t tap dance while her mother’s cheesecake was in the oven. She explains that too much movement can make the cheesecake __________.

Cheesecake Fact:

In 2013, the world’s largest cheesecake weighed: _______ lbs.

The second location is a __________ house called ________.
“Heaven on a Plate” for $ ________.

They Brulee the top with a kitchen blow torch. This makes it ________________
Cooking with Dairy: Video Demonstrations, Procedures and Facts

Video 1: How to Make the Perfect Cheesecake. Video Source: https://youtu.be/aPd32ubhN7U (12:50)

Cheesecake Crust:
What are some of the different types of crusts that she mentions in the video?
   a.
   b.
   c.
   d.

To make the crust she uses 1 ¼ cup of graham cracker crumbs. She says that this is usually equal to how many packages of graham crackers?

Instead of using a food processor to make the graham crackers into crumbs, an easy and simple way is to use a ____________ and then use a ________________ to crush up the graham crackers.

The only 2 other ingredients besides the graham cracker crumbs is ____________ and melted ____________.

The pan you use for making cheesecake is called a ________________ pan. This type of pan is unique because ________________.

Do you bake the crust before adding the cheesecake mixture? ________________.

What are the 2 things need to be done after the crust is cooked and put aside to cool:
   1.
   2.

What does the water bath (water in a pan) in the oven do? ________________

What Chef does she mention that she got the egg mixing method from? ________________

In the video she is making NY style cheesecake. What ingredients are there besides anything used to make crust?
   1.
   2.
   3.
   4.

All ingredients for cheesecake filling should be at ____________ ____________ before using them.

In summary, what have you learned throughout the video that are some tips for a perfect cheesecake without any cracks?
   1.
   2.
   3.